

# Dutch Oven Apple Crisp

## Meal Prep:

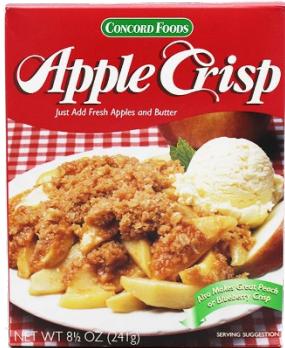
1. Let butter set out at room temp to soften (but not melt)
2. Peel, Core, Slice apples (for fresh apples)



## Instructions:

1. Mix apple crisp mix and softened butter following package directions
2. In a lined Dutch oven add the Apples
  - a. Fresh Sliced Apples or Apple Pie Filling
3. Cake Mix
  - a. Butter slices (See Picture Below)
4. Cook for 30-45min with medium heat (60:40 ratio of coals top:bottom)

## Example of Apple Crips Topping Baking Mix



Ingredients:

	Small	Medium	Large
Apples: (use fresh or canned, but not both) Cans of Apple Pie Filling Fresh Apples	2 10	3 15	4 20
Boxes of Apple Crisp Baking Mix	1	2	2
Sticks of Salted Butter (softened)	½	1	1

Spices:

	Small	Medium	Large
Cinnamon (suggestion)	½ Tbs	1 tbs	1 ½ tbs
Nutmeg (suggestion)	¼ tsp	½ tsp	1 tsp

Substitutions:

Ingredient	Substitute	Celiac	Diabetic	Halaal	Kosher	Lactose	Vegan	Vegetarian
Butter	Vegetable Oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	✓	✓	<input type="checkbox"/>
Apple Crisp Mix	Oatmeal Topping below	✓	<input type="checkbox"/>					

Oatmeal (Gluten free) Topping:

	Small	Medium	Large
Packed Brown Sugar (cups)	1 cup	1 ½ cups	2 cups
Gluten Free All Purpose Flour	¾ cup	1 cup	1 ½ cups
Old Fashioned Oats or Rolled Oats	¾ cup	1 cup	1 ½ cups
Sticks of Salted Butter (softened)	1 stick	1 ½ stick	2 sticks

Suggestions:

Optional Additions
Carmel Squares
Cranberries
Pecans